

NEW "SKATING COSTUME" APPEARS.

BY ANNE RITTENHOUSE.

Special Correspondence of The Star.

NEW YORK, December 10.—At the recent fashion fete held here in the interests of the American designers there was shown a smart walking suit that won instant favor. It was designated a skating costume, but there was one little, if any, difference between it and what we all try to achieve for the street that the name became merely a catchword.

It was of red cloth, the new variety of silk broadcloth that has some fancy name, and which is the only successful smooth weave of the winter. Both the skirt and the coat flared immensely, and one was short while the other was longer, a feature of fashion that is strongly pronounced.

And there was plenty of fur everywhere, which is another feature that dominates the fashion world. It was used for hems, for collars and for cuffs. The designer had thought of it or the wearer had more fur in her possession she would probably have put it on the hips for pockets and down the front for buttons, as both these ideas in ornamentation are frequently carried out on street suits intended for cold weather.

Old Clothes Worn.

Probably it is just here that we look like skaters. The traditional skating costume is a mass of fur, as far as we know it, which is chiefly through the medium of the stage in a pony ballet or through pictures of winter sports some stunning skating costumes last



BROWN CLOTH FROCK WITH HANDS OF SKUNK.

winter because of the unusual severity of the weather, which allowed her smart folk to skate in the Bois, but America, with all its mild weather, has never considered skating in the light of a fashionable event. Her women wear warm old clothes for it.

And now we threaten to dress like skaters on the street, whether the weather is zero or merely moderate. Well, many a man and woman has worn a yachting costume who never saw the sea from a deck, so why not wear an ice costume on the Belgian blocks? As far as looking like Russians goes we grow more like them each day in our dress—more so, even, than when the first enthusiasm for the costume of the Russian ballet governed the output of the designers.

Long Skating Boots Added.

In addition to the fashion for the so-called skating suit women have taken up the extra high boot that allows the skirt to be extra short, a feature which gains in favor each week. These boots are topped with cloth, or the same effect is gained through the use of a high cloth gaiter, usually in biscuit or putty color.

All these light-colored gaiters are increasing in popularity. The size of one's foot does not govern their adoption, for women have ceased to be sensitive about the size of their waists, hands or feet, to judge by the fashions they adopt.

AFTER SICKNESS A SPLENDID TONIC

All Run Down After a Hard Spell of Bronchitis. Mrs. Horbough Regained Strength by Taking Vinol.

Waynesboro, Pa.—"My system was all run-down after a hard spell of bronchitis. It was hard for me to keep about. I had pains in my chest and took cold easily. I learned of Vinol from a friend and tried it. I soon felt better and now it has built me up and I am strong and well, and able to do my housework, which I had not been able to do for about three months before taking Vinol."

"You may publish this statement so others may know about Vinol and get help as I did."—Mrs. Y. R. HORBOUGH, Waynesboro, Pa.

Thousands of other intelligent people are constantly praising Vinol for restoring health and strength.

Vinol is not a secret nostrum, but a delicious cod liver and iron tonic without oil, which will create an appetite, tone up the digestive organs, make pure blood and create strength.

If you are run-down and not as strong and energetic as you ought to be, try a bottle of Vinol with the understanding that we will pay back your money if it fails to help you. O'Donnell's Drug Store, 304 F Street Northwest, Washington, D. C.

NOTE—You get at the other leading drug stores in Washington. Look for the Vinol sign displayed on their windows.

AMERICAN FASHIONS.

BY LILLIAN E. YOUNG.

A certain quaint simplicity should be attained in the designing of youthful evening frocks to insure their success. The materials may be rich and elaborate, but the dominant, telling note should be simplicity. Complicated and elaborate designs must be shunned; too, must severely plain ones, which make the answer to the problem merely the old one of striking a happy medium.

The design herewith is intended for semi-evening wear. White georgette crepe and rose-colored velvet are used. The velvet is made into a shallow suspender waist tied over either shoulder.

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Government's Recipes to Cook Sauer Kraut

Eating sauer kraut is not a violation of neutrality. The Department of Agriculture seems to think, but on the other hand is a very commendable action. Sauer kraut is declared one method for preserving cabbage when fresh vegetables are scarce, and may be eaten raw, fried, boiled with pork, with onions added, or with wieners, worst sausage and browned in oven, or cooked with apples.

The department's weekly news letter gives the following recipe for preparing the delectable "kraut," as she is known in English:

Use one to three quart jars to twenty gallons shredded slaw. Remove outside leaves and hard core of cabbage. Shred finely. Line the jar with the larger leaves on the bottom and sides as you fill it. Put in a three-inch layer of shredded cabbage and sprinkle with four or five tablespoons salt. Continue to repeat this process, lining with the large leaves. Pound it all down well until the jar is full and covered with the brine. Cover with the large leaves and a board cover to fit inside the jar. Weight this cover down with heavy weight so it will keep the cover level. It is necessary that all the cabbage be covered with brine at all times. Keep in a cool, dry cellar three weeks to a month. Remove the scum and see that the kraut is well covered with juice. When the weather is warm the kraut will cure in sixteen to eighteen days, when it is ready for use or for canning.

STUFFED BAKED CABBAGE.—Nine sausages, one onion, one inch red pepper pod, one square inch ham or a slice of bacon, one tomato, one head cabbage, salt and pepper. Remove outer leaves of cabbage, soak in cold water one-half hour. Scald the head and the large leaves in boiling salt water with one-third teaspoonful soda for about fifteen minutes. Make a stuffing of the minced ham or bacon, the sausage, onion and tomato. Mix well and season. Lift cabbage from water, drain well, and open carefully to the heart. Put in one or two tablespoonfuls dressing, fold two or three leaves over this, then put in more dressing, and so on until cabbage is well stuffed. Place the outer leaves around the stuffed head, press together, and tie. Put into a buttered baking dish; pour over it one cup white sauce, seasoned with red pepper and a little salt. Sprinkle top with buttered crumbs and bake until tender (about fifteen to twenty-five minutes). Remove outer leaves; serve on a hot dish with the sauce.

BOILED CABBAGE.—Remove the outer leaves from the cabbage, cut into halves if small head, into quarters if a large head, and remove the tough stalk. Allow to soak in cold water about fifteen minutes before dropping into a vessel of boiling salted water to which you have added one-third teaspoonful soda. Cabbage, in fact, all strong-flavored vegetables, such as turnips, onions and cauliflower—should be cooked in a large amount of water and be cooked uncovered. This will prevent the disagreeable odor during cooking. Cook about thirty-five minutes or until tender, the time varying with the size of the cabbage. Remove from the water carefully, drain, season with salt, pepper, and butter, or a white sauce may be poured over the cabbage. Serve hot on a hot dish.

A Youthful Model.



Navy blue gabardine was used for this jaunty coat-suit intended for a young and slender figure. The coat itself is a severely simple style, away at the front to show a hip-belt of navy blue bengaline. The rolling collar, cuffs and cuffs are faced with figured silk in mole color and pink. The skirt, though composed of five circular flounces, still follows the modish cut. The jacket and girdle are closed with buttons covered with gabardine. With this is worn a jaunty sailor-hat with navy blue velvet trimmed with mole-colored gros grain ribbon.

THE DAILY MENU.

BREAKFAST. Stewed Peas. Cereal. Poached Eggs on Toast. Coffee.

LUNCHEON. Baked Pork and Beans. Brown Bread. Apple Sauce. Cake.

DINNER. Cream of Pea Soup. Waters. Cold Sliced Lamb. Currant Jelly. Potato Flakes. Molded Spinach. Lemon Pie. Coffee.

PREPARING SARDINES.

IN TOMATO ASPIC.—Tomato jellies with sardines should be made in ample time to harden on ice. The aspic referred to is ordinary gelatin mixed with soup stock instead of plain water. Recipe: Remove the skin from some sardines, then bone and cut them into round strips. Mix together in equal quantities some stiff mayonnaise sauce and cold but liquid aspic jelly, then stir in some chopped capers and small pieces of tomato, in the proportion of a dessertspoonful of each to half a pint of the mayonnaise and aspic mixture; and, some small tomato molds which have been rather thickly lined with tomato puree and leave on ice until the jelly has become firm. Serve each on a small leaf of lettuce, and surround with a salad of watercress and sliced tomato.

SANDWICHES.—Another delightful way of using sardines is as a sandwich. Beat two ounces of butter until it is quite soft, then add a little salt, nutmeg, pepper, two teaspoonfuls of tomato catsup and a few drops of lemon juice. Remove the skin and the backbone from three sardines, and pound them to a paste in a mortar with the prepared butter. Pass the mixture through a fine sieve and spread it rather thickly on fine-cut bread, and make into sandwiches with a little fine cross between the pieces of bread.

SARDINE SALAD.—This is a delicious luncheon dish. Remove the skin and bones from six big sardines and cut into tiny pieces. Place these in a salad bowl with six cold boiled eggs cut in quarters, and one big, firm apple cut into strips, and three cold boiled potatoes cut into dice. If you like the flavor, add half a teaspoonful of finely chopped chives, and then four tablespoonfuls of French dressing. Serve very cold.

Apple Float.—Make a nice apple butter or puree from tart fruit, sweetened to taste and flavored with the grated rind of one lemon and cinnamon or nutmeg. Put the puree on the ice to become very cold; then heat the whites of two eggs to a stiff froth, adding this to the fruit, which should now be in the serving dish. When it comes to the table cover the top with a cupful of rich cream.

Apple Custard.—Peel, core and quarter half a dozen fine cooking apples; put them in a double boiler with the grated rind of one lemon and cook until tender; then press through a sieve. There must be three-quarters of a pint of puree. Add sugar to taste and a half of granulated sugar to the fruit and put it away to get cold. Next beat three eggs very light and stir them gradually into a pint of rich milk, alternating with spoonfuls of the puree stirred in the same slow way. Pour the mixture into a baking dish and cook about twenty minutes in a water bath. Sprinkle with sugar sifted over the top.

Newest Footwear.

Pretty Ribbons for Bags.

Never have the imported ribbons been more lovely than they are this season. Intended primarily for girdles and waists, they are also sure to be in demand for the many sorts of bags and ribbon novelties deft fingers turn out at Christmas time. Since it may be some time before imported goods of this kind can be procured again, wise people are looking ahead in their purchases.

The sonnet or shaded ribbons are particularly suitable for workbags or slipper bags. Starting with dark color at one edge, these lovely ribbons change like a rainbow from one shade to another, and at last to a different color, ending in a light shade of the second color at the other edge. Thus a deep, dull, purple blends into a deep, wine red, and in a succession of blended stripes finishes in a light shade of the red.

Another in blue shades into a delicate fawn, and there are many other harmonious color combinations. Vivid stripes also make gorgeous bags for evening. Thus a two-inch ribbon alternates gold satin with black moiré; a combination most effective with a black gown, or with one showing touches of the popular gold trimmings. Pompadour effects are also to be had, and in a succession of blended stripes finished in a light shade of the red.

Both tunic and underskirt are cut in deep scallops around their hems and then edged with duted ruffings. For trimming there is a daisy motif employed which may be embroidered in white floss or made of pearl beads and small heads. Beads come in the shape of daisy petals and round ones for the centers. It will not take very long to sew them on, and even if it does the result is well worth the trouble, as it would be difficult to find anything so dainty, then, again, if a daisy motif or tunic were developed in pale green, or child, yellow or white, artificial daisies in natural coloring can be used. The effect will be charming and less troublesome in the making.

Should you prefer to keep the dress quite light and thin the velvet may be replaced by satin, crepe de chine, or even chiffon. In the last named fabric the daisy motif may be worked in with any of the delicate evening shades also in chiffon.

HOUSEHOLD HINTS.

To remove ink from the hands wet a sponge with spirit of hartshorn or ammonia and wash the stains vigorously. Rinse at once in clear water, as soap sets in ink and other acid stains.

To make a very effective disinfectant expose a weak solution of carbolic acid in saucers or shallow earthen dishes. Care should be taken, however, that it is kept out of the reach of the children and any household pets.

To keep pancakes from being greasy and flabby, do not have the batter too thick, and be sure that the fat is piping hot.

To take proper care of sponges, wash them in warm water in which small quantity of tartaric acid has been dissolved. This will keep them soft and in good color. Be careful not to use too much tartaric acid, or it will spoil the sponges.

Desserts for Children.

STEAMED APPLES.—Any cooked-apple dish simply prepared makes a wholesome and likable dessert for the growing child, and steaming the fruit is an excellent way to prepare it. Peel and core some good looking apples, and place them in an earthenware dish that will exactly fit the top of the vessel that is to hold the water. Have the water boiling in the steamer, set the dish over it, covering the top with a new jelly cloth, and putting the steamer cover over this. Fold the ends of the cloth up over the cover and steam the apples until tender—about twenty minutes. Take the apples out, measure the juice in the dish, and add to it the same quantity of sugar; flavor the syrup with a little lemon juice and cook until thick. Then put the apples in a fruit bowl, pour the syrup over them and set away to cool. Serve with cream.

If a little bundle is made of the cores and peel and these are steamed with the apples they will have a more delicious taste. Tie these trimmings with a thread for convenience and discard the little bundle when the steaming is over.

APPLE FLOAT.—Make a nice apple butter or puree from tart fruit, sweetened to taste and flavored with the grated rind of one lemon and cinnamon or nutmeg. Put the puree on the ice to become very cold; then heat the whites of two eggs to a stiff froth, adding this to the fruit, which should now be in the serving dish. When it comes to the table cover the top with a cupful of rich cream.

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Newest Footwear.

Boots with cloth tops, usually of a light color, have the preference over all others for afternoon wear. The vamps are of patent leather, the uppers of fine cloth or of a tulle de negre. Two modes of closing are shown in the drawing. Pictured also is a pair of white evening slippers decorated with white satin bows trimmed with pearls.

Candy Recipes.

French Nougat.

French nougat is easily prepared. Shell and blanch a quarter pound of almonds. Place in oven until thoroughly dry, not brown. Grease a shallow pan; sprinkle bottom with almonds; pour over this an equal quantity of pecan nuts and a few English walnuts. The layer of nuts should be one-half an inch thick. One pound of granulated sugar stirred constantly over a hot fire until it melts should then be poured over the nuts, very slowly, so that the nuts will be held together. When it is cool, cut with a sharp knife into bars.

Hickory Nut Candy.

Hickory nut candy is made of one cup of nuts, two cups of granulated sugar, half a cup of water. Boil the sugar and water without stirring, until thick enough to spin to a thread. The flavor with vanilla. Stand in cold water and stir until white. Add the nuts, turn into a flat buttered tin and when cold cut into squares.

Spots on the Floor.

Are grease spots on your kitchen floor? Water with any amount of scrubbing will not remove them; just try alcohol to remove the color, and you will be pleased with the results.

TODAY'S HOUSEHOLD AFFAIRS.

By Mary Lee.

Household Suggestions.

Remove stains and grease from tablecloths and napkins as follows: Machine oil—Clean with gasoline. Wash with white soap and cold water. Paint stains—Soak in turpentine until soft, then wash with alcohol. Grease spots—Wash with alcohol. Ice cream—Soak in clear cold water for an hour. Fruit stains—Soak fresh stains in cold water half an hour, pour boiling water through them, dry quickly. If above fails use javelle water. Cover spots with tomato. Fat and salt. Leave in bright sunshine with a bright tin plate underneath. Cover spots with salt and vinegar. Leave two hours in sun. Cut an apple in halves, lay stain over cut surface; leave in sunshine. This must be followed by thoroughly washing in cold water to avoid apple stain.

Acid discolorations—Use ammonia, followed with alcohol and water dabbed on lightly.

Wine stains—Wet with alcohol or whisky; soak in cold water one hour. Pour boiling water through them, holding cloth taut; dry before doing up.

Ink stains—Wet stains first with boiling water; dip in oxalic acid solution; hold stain in steam of kettle for several minutes; wash thoroughly in clear very hot water.

Grass stains—Rub stains with molasses, leaving on overnight; wash out in warm water. Repeat if necessary.

Iron rust—Same as for ink stains. Wet in boiling water, cover thickly with salt, lay in sunshine over a bright tin plate, squeeze on lemon juice, wash in hot water.

Mildew—Wet in boiling water, wring dry, dip in sour milk, lay in sun, cover with salt very thick. Finer pieces of linen should be covered with sifted starch and laid on grass in sun.

After removing any stains and spots present in linen wash in warm suds. Do not starch, but treat as follows: Hang out very straight on line, with warp threads across line. While still slightly damp take from line, fold carefully and evenly and iron dry. Begin ironing on wrong side, finish on right side.

The life of the tablecloth and napkins is much lengthened by this treatment. Table linen should be boiled only occasionally.

For the benefit of those who might prefer to make rather than buy the javelle water and oxalic acid solution I give directions for making them.

Javelle water—Half pound washing soda dissolved in one pint boiling water, one-quarter pound chloride of lime dissolved in one quart boiling water. Mix soda and lime together. Let settle, pour off clear into a bottle. Keep bottle corked and in a dark place.

This is a very powerful bleach. Therefore it should never be used on any colored goods. When used at all it must be thoroughly washed out of cloth.

Oxalic acid solution—Procure four ounces of oxalic acid crystals at drug store, put in a large bottle with one-half pint cold water, shake until thoroughly dissolved.

thoroughly dissolved. Dilute this solution before using. Label bottle "Poison." Keep bottle away from children and pets.

Velvet, Satin and Chiffon.

Sleeves of evening gowns are sometimes merely a puff at the shoulder, the puff being finished with a velvet band and one large rose.

MOTHER or DAUGHTER would be happy to receive a Dress Form for Xmas.

We have a big stock to choose from, in all styles and sizes.

\$3 Buys a good Form.

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THAT JAR OF MUSTEROLE ON THE BATHROOM SHELF

Has Relieved Pain for Every One in the Family.

When little Susie had the croup, when Johnny got his feet wet and caught cold, when Father sprained his knee, when Granny's rheumatism bothered her—

That jar of MUSTEROLE was right there to give relief and comfort.

MUSTEROLE is a clean, white ointment, made with oil of mustard, it will not blister like a mustard plaster.

Quick relief for Sore Throat, Bronchitis, Tonsillitis, Croup, Stiff Neck, Asthma, Neuralgia, Headache, Congestion, Pleurisy, Rheumatism, Lumbago, Pains and Aches of the Back or Joints, Sprains, Sore Muscles, Bruises, Chills, Frosted Feet, Colds on the Chest (it often prevents Pneumonia). Nothing like MUSTEROLE for croupy children.

At your druggist's, in 25c and 50c jars and a special large hospital size for \$2.50.

Be sure you get the genuine MUSTEROLE. Refuse imitations—get what you ask for. The Musterole Company, Cleveland, Ohio.

To Make Welsh Rabbit.

One pound of cheese; one-half cup of beer; dash of cayenne; one-half teaspoonful of dry mustard; one teaspoonful of salt and slices of toast.

Grate or cut the fresh American cheese into small pieces. Place it in a saucepan or chafing dish with three-quarters of the beer. Stir steadily until it is entirely melted; then season with

Brass Doll Beds

\$2.98

Solid Brass Doll Bed, complete with mattress and pillows; very strong. Value, \$3.98.

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8TH STREET AND PENNA. AVE. S.E.

\$3.49

"Pioneer" Handcar

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"Pioneer" Handcar; all-steel frame; easily operated; rubber tires; double spokes wheels.

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Too many Toys—stocks must be reduced at once! 1-3 to 1-4 off regular prices—and ours were the lowest priced in Washington. Note the bargains.

All the Popular Toys Sacrificed

Thousands of Dolls—full jointed, bisque, natural vixen, shoes and stockings; character Dolls of all kinds. All regular \$1 value. Saturday at 79c.

Doll Carriages, with 2-rib leatherette hood; 4 wheels; large; very strong; sell at \$1.98. To go for 79c.

\$1 Shoofly; hardwood; comfortable; strongly made. Now priced at 69c.

\$6c Doll Go-Carts; leatherette hood; 4 wheels; steel wheels. Special now 39c.

\$1.6c Semi-collapsible Doll Go-Carts; large; 6-inch rubber-tired wheels; leatherette hood. 98c.

25c Shoeboot Pianos; 6 keys. Going at 15c.

\$1.4c Shoeboot Pianos; 15 keys; mahogany; 4 wheels; large. \$3.49 value. 89c.

30c Toy Trunks; with lock and key; 18 inches long. 39c.

Unbreakable Metal Drums; 9-inch diameter; sell 25c. 19c.

Sets Large China Doll Dishes; prettily decorated; sell 75c. 49c.

25c Picture and Story Books; gravure; new; kind of choice now. 10c.

English Perambulators, with leatherette hood; rubber-tire wheels; body 21 inches long; double spokes; 4 wheels; steel wheels. \$3.49 value. \$2.49.

Large Reed Doll Carriages; best springs; wheels rubber tired; lined with rep; full roll edge reed; value, \$2.99. \$4.88.

Boys' and Girls' Steds and Sleighs; hardwood; some 18 inches long; values, \$1.25 to \$1.58. 79c.

Mechanical Toys of all kinds; the kinds sold everywhere at 50c. Choice 25c.

Loop-the-loop Toys; very interesting; new; sell 60c. 29c.

Electric Motors and Steam Engines; sold at \$1.19. Now priced at \$1.98. 98c.

\$1.98 kinds. \$2.49 kinds. \$2.98 kinds. \$3.49 kinds. \$3.98 kinds. \$4.49 kinds. \$4.98 kinds. \$5.49 kinds. \$5.98 kinds. \$6.49 kinds. \$6.98 kinds. \$7.49 kinds. \$7.98 kinds. \$8.49 kinds. \$8.98 kinds. \$9.49 kinds. \$9.98 kinds. \$10.49 kinds. \$10.98 kinds. \$11.49 kinds. \$11.98 kinds. \$12.49 kinds. \$12.98 kinds. \$13.49 kinds. \$13.98 kinds. \$14.49 kinds. \$14.98 kinds. \$15.49 kinds. \$15.98 kinds. \$16.49 kinds. \$16.98 kinds. \$17.49 kinds. \$17.98 kinds. \$18.49 kinds. \$18.98 kinds. \$19.49 kinds. \$19.98 kinds. \$20.49 kinds. \$20.98 kinds. \$21.49 kinds. \$21.98 kinds. \$22.49 kinds. \$22.98 kinds. \$23.49 kinds. \$23.98 kinds. \$24.49 kinds. \$24.98 kinds. \$25.49 kinds. \$25.98 kinds. \$26.49 kinds. \$26.98 kinds. \$27.49 kinds. \$27.98 kinds. \$28.49 kinds. \$28.98 kinds. \$29.49 kinds. \$29.98 kinds. \$30.49 kinds. \$30.98 kinds. \$31.49 kinds. \$31.98 kinds. \$32.49 kinds. \$32.98 kinds. \$33.49 kinds. \$33.98 kinds. \$34.49 kinds. \$34.98 kinds. \$35.49 kinds. \$35.98 kinds. \$36.49 kinds. \$36.98 kinds. \$37.49 kinds. \$37.98 kinds. \$38.49 kinds. \$38.98 kinds. \$39.49 kinds. \$39.98 kinds. \$40.49 kinds. \$40.98 kinds. \$41.49 kinds. \$41.98 kinds. \$42.49 kinds. \$42.98 kinds. \$43.49 kinds. \$43.98 kinds. \$44.49 kinds. \$44.98 kinds. \$45.49 kinds. \$45.98 kinds. \$46.49 kinds. \$46.98 kinds. \$47.49 kinds. \$47.98 kinds. \$48.49 kinds. \$48.98 kinds. \$49.49 kinds. \$49.98 kinds. \$50.49 kinds. \$50.98 kinds. \$51.49 kinds. \$51.98 kinds. \$52.49 kinds. \$52.98 kinds. \$53.49 kinds. \$53.98 kinds. \$54.49 kinds. \$54.98 kinds. \$55.49 kinds. \$55.98 kinds. \$56.49 kinds. \$56.98 kinds. \$57.49 kinds. \$57.98 kinds. \$58.49 kinds. \$58.98 kinds. \$59.49 kinds. \$59.98 kinds. \$60.49 kinds. \$60.98 kinds. \$61.49 kinds. \$61.98 kinds. \$62.49 kinds. \$62.98 kinds. \$63.49 kinds. \$63.98 kinds. \$64.49 kinds. \$64.98 kinds. \$65.49 kinds. \$65.98 kinds. \$66.49 kinds. \$66.98 kinds. \$67.49 kinds. \$67.98 kinds. \$68.49 kinds. \$68.98 kinds. \$69.49 kinds. \$69.98 kinds. \$70.49 kinds. \$70.98 kinds. \$71.49 kinds. \$71.98 kinds. \$72.49 kinds. \$72.98 kinds. \$73.49 kinds. \$73.98 kinds. \$74.49 kinds. \$74.98 kinds. \$75.49 kinds. \$75.98 kinds. \$76.49 kinds. \$76.98 kinds. \$77.49 kinds. \$77.98 kinds. \$78.49 kinds. \$78.98 kinds. \$79.49 kinds. \$79.98 kinds. \$80.49 kinds. \$80.98 kinds. \$81.49 kinds. \$81.98 kinds. \$82.49 kinds. \$82.98 kinds. \$83.49 kinds. \$83.98 kinds. \$84.49 kinds. \$84.98 kinds. \$85.49 kinds. \$85.98 kinds. \$86.49 kinds. \$86.98 kinds. \$87.49 kinds. \$87.98 kinds. \$88.49 kinds. \$88.98 kinds. \$89.49 kinds. \$89.98 kinds. \$90.49 kinds. \$90.98 kinds. \$91.49 kinds. \$91.98 kinds. \$92